

## XP-002199669

AN - 1994-021882 [03]

AP - JP19920135022 19920527

CPY - FUJI-N

DC - D13 D16

FS - CPI

IC - A23C11/10 ; A23J3/16 ; A23L1/015 ; A23L1/20 ; C12N1/14 ; C12N1/16 ;  
C12N1/20 ; C12N11/00

MC - D03-B06 D05-A04

PA - (FUJI-N) FUJIKO KK

PN - JP5328929 A 19931214 DW199403 A23L1/20 005pp

PR - JP19920135022 19920527

XA - C1994-009576

XIC - A23C-011/10 ; A23J-003/16 ; A23L-001/015 ; A23L-001/20 ; C12N-001/14 ;  
C12N-001/16 ; C12N-001/20 ; C12N-011/00 ; (C12N-001/14 C12R-001/66) ; /

C12N-001/14 C12R-001/845) ; (C12N-001/16 C12R-001/85) ; (C12N-001/16  
C12R-001/88)

AB - J05328929 A soybean processed foodstuff originated from a soybean ground product of a soybean ground product filtrate in which at least one of isoflavone and saponin which are lye components is removed or reduced by at least one of (A) a microbe body, or (B) an enzyme obtd. from a microbe body.

- The foodstuff is pref. soybean milk, (processed), (dried) bean curd or a soybean protein tissue product, and the sepn. of a soybean processed foodstuff in which a microbe body having an activity of decomposing at least one of isoflavone and saponin is inoculated to a soybean ground product or a soybean ground product filtrate and the lye component is decomposed and then the microbe body is removed and the product is processed by a given method to give a soybean processed foodstuff.

- USE/ADVANTAGE - The foodstuff has improved taste.

- In an example, 1 kg of soybean was dipped in 3 times amount of water for 10 hrs. 5 l water was added to the swollen soybean and the mixt. was ground. It was heated at 100 deg.C for 5 min. and filtered to give 4 litres soybean milk. Streptococcus lactis was inoculated to it to 10 power 7 cells/ml and cultured at 37 deg.C for 36 hrs. The culture was filtered to give a soybean milk product. It contained 0.57 mg/l saponin and 0.11 mg/l isoflavone, compared to respectively 1.12 mg/l and 0.50 mg/l for a control with no use of Streptococcus lactis.(Dwg.0/0)

C - C12N1/14 C12R1/66 ;

- C12N1/14 C12R1/845 ;

- C12N1/16 C12R1/85 ;

- C12N1/16 C12R1/88

IW - SOY PROCESS FOOD IMPROVE FLAVOUR ISO FLAVONE SAPONIN REMOVE REDUCE  
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NC - 001

OPD - 1992-05-27

ORD - 1993-12-14

PAW - (FUJI-N) FUJIKO KK